



## EF45 Deep Fryer with Booster Button

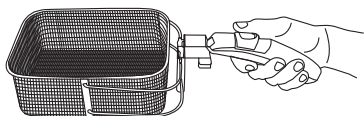
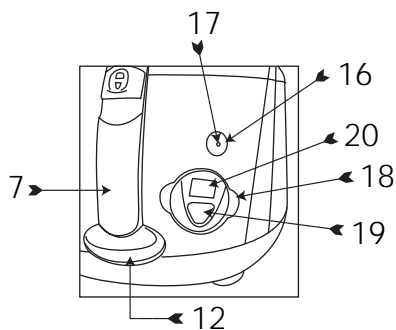
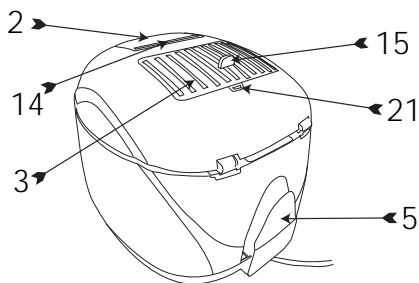
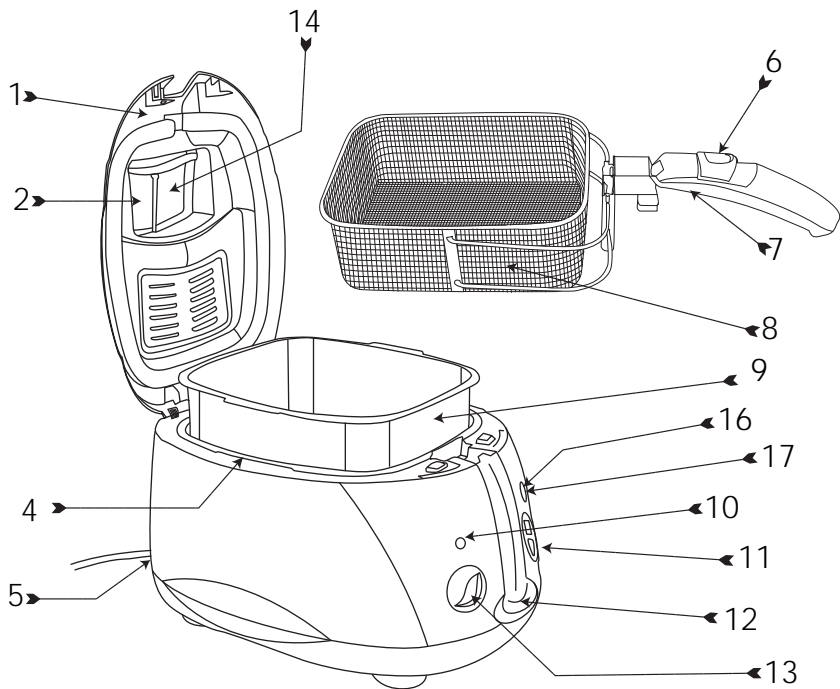


### First Use Safety Recommendation

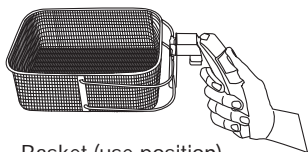
Please read through this booklet for safe and efficient use of the appliance. We urge you read and follow all instructions, even if you are familiar with a similar appliance.

Keep this guide handy for future reference.

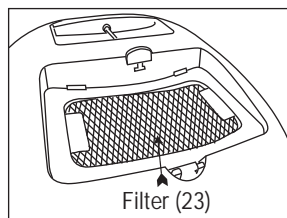
**EF45**



Basket (carrying position)



Basket (use position)



Filter (23)

## Intended use

Your Black & Decker Deep Fryer has been designed for cooking ingredients as listed in the Frying Guide in this manual.

This appliance is intended for indoor consumer use only.

## Safety Instructions

- Read all of this manual carefully before using the appliance.
- Warning! When using mains-powered appliances, basic safety precautions, including the following, should always be followed to reduce the risk of fire, electric shock, personal injury and material damage.
- The intended use is described in this manual. The use of any accessory or attachment or the performance of any operation with this appliance other than those recommended in this instruction manual may present a risk of personal injury.
- Retain this manual for future reference.
- Always route the cord carefully to avoid a tripping hazard.
- Never operate an appliance directly below the socket-outlet it is connected to.

## Using your appliance

- Make sure that the appliance is switched off before connecting to or disconnecting from the power supply.
- Always take care when using the appliance.
- Never pull the power supply cord to disconnect the plug from the socket.
- Keep the power supply cord away from heat, oil and sharp edges.
- Disconnect the appliance from the power supply when not in use, before fitting or removing parts, maintenance and before cleaning.
- Surfaces may be hot during use and during the cool down period.
- Do not operate or place any part of this appliance on or near any hot surface, such as gas or electric burner or in a heated oven.
- When using an extension cord with your appliance, make sure the extension cord is correctly wire & rated for its use.

## Safety of others

- Do not allow the cord set to hang over bench tops.
- Do not allow children or any person unfamiliar with these instructions to use the appliance.
- Do not allow children or animals to come near the work area or to touch the appliance or power supply cord. Close supervision is necessary when the appliance is used near children.

- Never leave the appliance unattended when in use.

## After use

- Switch off and remove the plug from the socket before leaving the appliance unattended and before changing, cleaning or inspecting any parts of the appliance.
- When not in use, the appliance should be stored in a dry place. Children should not have access to stored appliances.

## Inspection and repairs

- Before use, check the appliance for damaged or defective parts. Check for breakage of parts, damage to switches and any other conditions that may affect its operation.
- Do not use the appliance if any part is damaged or defective.
- Have any damaged or defective parts repaired or replaced by an authorised repair agent.
- Before use, check the power supply cord for signs of damage, ageing and wear.
- Do not use the appliance if the power supply cord or mains plug is damaged or defective.
- If the power supply cord or mains plug is damaged or defective it must be repaired by an authorised repair agent in order to avoid a hazard. Do not cut the power supply cord and do not attempt to repair it yourself.
- Never attempt to remove or replace any parts other than those specified in this manual.
- Do not attempt to repair the appliance. Take it to your nearest Black & Decker-owned or authorised Service Centre for repair.

## Electrical Safety



This product must be earthed. Always check that the power supply corresponds to the voltage on the rating plate.

Power plugs must match the outlet. Never modify the plug in any way. Do not use any adapter plugs with earthed (Class 1) appliances. Unmodified plugs and matching outlets will reduce the risk of electric shock.

## Extension cables & Class 1 product

- A 3-core cable must be used as your appliance is earthed and of Class 1 construction.
- Up to 30m (100ft) can be used without loss of power.
- This appliance is not intended for use by young or infirm persons without supervision. Children must be supervised to ensure they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or an authorised Black & Decker Service Center in order to avoid a hazard.

## Additional safety instructions for Deep Fryers

- Do not immerse the appliance, cord set or plug in liquids
- Never add water or ice to oil
- Extra care is required when cooking frozen food
- Only use good quality cooking oil in this fryer
- Always close the lid before lowering the basket into the hot oil
- Always close the lid before removing the basket from the hot oil
- Care should be taken when opening the fryer as hot steam may escape on opening.
- Hot steam may escape from the filter cover vents during use
- Take care when opening the Fryer lid as hot steam may escape
- Do not touch hot surfaces such as the bowl, lid and main body during use or the cool-down period. Always use the handles or knobs provided.
- Allow Fryer & oil to cool before carrying or emptying.
- Surfaces may be hot during use and during the cool down period.
- Always leave sufficient space around the fryer for ventilation.



**Warning!**  
**Hot surface or emissions**

## Features

This appliance includes some or all of the following features (fig. A).

1. Lid
2. Window
3. Filter Cover
4. Cooking bowl cavity
5. Cord Storage
6. Handle Release Button
7. Handle
8. Basket
9. Cooking Bowl
10. Temperature Lamp
11. Removable Timer
12. Lid Release Button
13. Temperature Control
14. Wiper
15. Wiper Tab
16. Booster Button
17. Booster Lamp

18. Timer
19. Timer Button
20. Timer display
21. Filter Cover Tab
22. Timer Battery
23. Filter

## Assembly

This appliance is supplied fully assembled & only requires parts to be cleaned & oil adding to the cooking bowl before use.

### Lid

- To open the lid (1), press the lid release button (12).
- Once open, the lid can be removed by lifting it vertically from the appliance.
- To re-fit the lid, insert the 2 posts into the holes in the appliance. Close the lid, ensuring it locks in place.

### Basket

- Raise the basket handle (7) until it locks in the horizontal position.
- Press the lid release button (12) & allow the lid (1) to open.
- Lift the basket (8) from the Fryer.
- To re-fit the basket, insert the rib on the basket into the hole in the appliance.
- Close the lid, & pull the handle release button (6) away from the Fryer. Slowly lower the handle to the vertical position. The basket will be lowered to the operating position.

### Cooking Bowl

- Press the lid release button (12) & allow the lid (1) to open.
- Lift the basket (8) from the Fryer.
- Grip the bowl (9) at either side & lift it from the cavity (4).
- To re-fit, place it back in the cavity, ensuring it is correctly seated. Re-fit the basket, lower it & close the lid.

### Use

- Raise the basket handle (7) until it locks in the horizontal position.
- Press the lid release button (12) & allow the lid to open.
- Lift the basket (8) from the Fryer.
- Remove the cooking bowl (9).
- Check the element for signs of damage or debris to prolong the life of the appliance & improve efficiency.

## English

**Note:** The bowl should only be removed while the product is cool.

Place the cooking bowl back in the appliance making sure it is seated correctly.

**Note:** If the cooking bowl is not seated correctly, the Fryer will not function.

Check that the Turbo button is in the off position. Pour good quality cooking oil into the cooking bowl. Always make sure the oil level is between the maximum & minimum marks on the cooking bowl.

**Note:** Cook only in the bowl supplied.

Fit the basket into the appliance. Close the lid & lower the basket into the oil by pulling the handle release button (6) away from the Fryer & lowering the handle to the vertical position.

**Note:** Always close the lid before lowering the basket into the hot oil.

Connect the appliance to a suitable electrical supply.

Rotate the temperature control (13) to the required setting. The temperature indicator lamp (10) will light up to indicate the oil is being heated.

The lamp will go out in about 12-15 minutes indicating that the oil is at the selected temperature. Preheating the empty basket in this way will help prevent food sticking to it, and prevent food from absorbing oil.

Raise the handle to the carrying position. Press the lid release button & allow the lid to open.

**Note:** Always lift the basket before opening the lid.

Remove the basket & close the lid. Place the basket on a worktop, using clean cloth or paper towels to prevent marking the work surface.

Place the prepared ingredients in the basket (8), then open the Fryer lid & fit the basket to the appliance.

**Note:** Excess moisture should be removed from ingredients with a clean cloth or paper towels before frying.

Carefully close the lid, making sure it latches in position.

While holding the handle, pull the handle button (6) away from the Fryer. Slowly lower the handle to the vertical position. The basket will lower into the hot oil & food will start to cook.

**Note:** The temperature indicator lamp (10) will cycle on and off during cooking. Keep lid (1) closed during cooking.

Use the Frying Guide as a guide to determine food quantities, temperature settings and cooking times. The cooking progress can be checked by looking through the window (2).

If the window becomes cloudy, the wiper (14) can be used to clear the moisture collected inside the window. To operate the wiper, pull the tab (15) towards the window (2) then push it back to its original position.

**Note:** Hot steam may escape from the filter vents and lid during cooking.

When cooking is completed, rotate the temperature control (13) to off ("0") & disconnect the appliance from the electrical supply.

Raise the basket handle (7) until it locks in the horizontal position. Press the lid release button (12) to open the Fryer & remove the basket, shaking it so any excess oil falls back into the cooking bowl.

### Timer Operation

The timer (18) can be used to give an audible reminder of when the ingredients are ready.

To operate the timer, press the button (19). The number "1" will flash on the screen. For each consecutive press of this button, the number shown will increase by one.

Holding the timer button down will cause the numbers to increase at a more rapid rate. When the required number of minutes is shown on the display (20), the timer will automatically begin to count down. When the timer enters the final minute, the numbers will show the seconds remaining. When the countdown is completed, the timer will emit an audible beep for a short time. This can be stopped by pressing the button.

The timer can be removed from the Fryer.

**Note:** The timer is only for indication and does not turn off the power. The maximum countdown time is 99 minutes.

### Booster Button Operation

The Booster quickly raises the oil temperature. To use the Booster, rotate the thermostat control (13) to maximum. Press the Booster button (16).

The temperature indicator lamp (10) and the Booster button light (17) will both come on.

The temperature indicator lamp will cycle on and off during cooking, but the Booster button light will stay on until the button is pressed again to turn the Booster off, or until the product is turned off & disconnected from the electrical supply.

**FRYING GUIDE**

This frying time given in this chart is only a guide and should be adjusted according to the quantity fried.

| Food                 | Oil Temp (°C) | Max. Weight (Grams) | Approx. Frying Time (Minutes) |
|----------------------|---------------|---------------------|-------------------------------|
| Shrimp               | 130           | 250                 | 3 to 5                        |
| Onion rings          | 140           | 150                 | 3 to 4                        |
| Mushroom             | 140           | 300                 | 6 to 8                        |
| Fish filet           | 150           | 250                 | 5 to 6                        |
| Fish filet in batter | 150           | 400                 | 6 to 8                        |
| Fish cakes or balls  | 150           | 400                 | 7 to 10                       |
| Sliced meat          | 170           | 400                 | 7 to 10                       |
| Steak                | 170           | 400                 | 7 to 10                       |
| Chicken strips       | 180           | 400                 | 6 to 10                       |
| French fries         | 190           | 500                 | 9 to 12                       |

**Maintenance**

Your Black & Decker tool has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

**Warning!** Before performing any maintenance or cleaning of the Fryer, disconnect the appliance from the power supply.

**Emptying the Fryer**

When the Fryer is cool, pour the old oil from the coking bowl (9) into a suitable container. Always follow local regulations concerning the disposal of used cooking oil.

**Replacing the Filter**

The filter (23) is fitted to reduce frying odours and should always be in place when using the Fryer. Over time, the filters will become less effective & will need to be replaced.

To replace the filters, press the filter cover tab (21) & lift the cover (3) from the lid. The filter assembly can now be removed. Fit the new filter assembly, making sure the white filter is down, and the wire mesh is on top.

B&D recommend replacing the filter after every 50-60 uses.

**Timer Battery Replacement**

Pull the timer (18) from the Fryer & remove the 2 screws at the back of the timer. Lift the back off the timer. Remove the battery (22) from its location & insert a new one in its place, making sure the plus symbol faces the direction shown figure A. Refit the timer to the Fryer.



Figure A

**Cleaning**

The main housing should be cleaned with a clean damp cloth only.

**Lid & Basket:**

Remove the lid & basket from the appliance. Remove the filter (23) from the lid. Wash the lid & basket in warm soapy water. Rinse with clean water and dry thoroughly with a dry soft cloth.

**Cleaning the bowl**

Unplug the Fryer & allow the oil to cool to room temperature. Remove the lid (1), basket (8) and the cooking bowl (9) from the unit. Pour out the cool oil and filter it into a suitable container using a sieve to filter out food particles from the oil.

Wipe the oil off with an absorbing paper. Wash the lid & basket in warm soapy water. Rinse with clean water and dry thoroughly with a dry soft cloth.

**Note:** Do not use abrasives or chemical cleaners on any part of this appliance.

Do not allow the filters to get wet.

Do not wash any part of this appliance in a dishwasher.

Always follow local regulations concerning the disposal of used cooking oil. Ventilation slots should be cleaned occasionally with a clean, dry paint brush.

| Technical data |    | EF45    |
|----------------|----|---------|
| Voltage        | V  | 220-240 |
| Power input    | W  | 2,200   |
| Cable length   | m  | 1.5     |
| Container size | l  | TBA     |
| Weight         | kg | TBA     |

### Protecting the environment



Separate collection. This product must not be disposed of with normal household waste.

Should you find one day that your Black & Decker product needs replacement, or if it is of no further use to you, do not dispose it off with other household waste. Make this product available for separate collection.



Separate collection of used products and packaging allows materials to be recycled and used again. Use of recycled materials helps prevent environmental pollution and reduces the demand for raw materials.

Local regulations may provide for separate collection of electrical products from the household, at municipal waste sites or by the retailer when you purchase a new product.

Black & Decker provides a facility for the collection and recycling of Black & Decker products once they have reached the end of their working life. To take advantage of this service please return your product to any authorised repair agent who will collect them on our behalf. You can check the location of your nearest authorised repair agent by contacting your local Black & Decker office at the address indicated in this manual. A list of authorised Black & Decker repair agents and full details of our after-sales service and contact are available on the Internet at: [www.2helpU.com](http://www.2helpU.com)

## BLACK & DECKER HOME APPLIANCE 2 YEAR WARRANTY

Black & Decker provides a 2 Year Warranty for this product from the date of purchase against defects due to defective materials or workmanship. Motor/element burn-outs due to voltage fluctuations are not covered under warranty. If the product should become defective within the warranty period, Black & Decker will repair or (at Black & Decker's discretion) replace it free of charge.

The warranty provisions do not cover failure due to accident, misuse, abuse, negligence or non observation of local regulations on the part of the user. Equally, the warranty provisions do not apply where the appliance has been serviced by a person not authorized by Black & Decker or serviced with non-approved parts and this has contributed to the fault of the product. Superseded models without a replacement equivalent will either be repaired or (at Black & Decker's discretion) replaced with another product of similar retail value.

### UPON PURCHASE

Fill in the Warranty Registration Card with the original Authorized Dealer's stamp (indicating date of purchase) and attach your purchase receipt to it. Retain in case of claims in the future.

### MAKING A CLAIM

Take your defective product together with the Warranty Registration Card & purchase receipt to your local service Centre. You can either do this in person or send it freight prepaid. If mailing or shipping your appliance, ensure that it is packed carefully in a sturdy carton with enough packing material to prevent damage. Include a note describing the problem to the service Centre and be sure to give your return address.

### DESIGNED FOR DOMESTIC PURPOSES ONLY.

## Names & Addresses for Black & Decker Service Concessionaries

**Afghanistan:** Ishan National Co., Opp. Ministry of Justice, Kabul. Tel.: +93-2-2101727. **Algeria:** SARL Outillage Corporation, 04 Route De Dely Ibrahim Cheraga, Alger. Tel.: +213-21-364363/508, Fax: +213-21-369667. **Bahrain:** Fawaz Al Zayani, P.O.Box 26563, Adliya, Manama. Tel.: +973-17-715252/712756, Fax: +973-17-713789. **Bangladesh:** Ultra Corporation, 8, Kushol Centre, Uttara, Dhaka 1230. Tel.: +880-2-8919272/9756 Ext.28, Fax: +880-2-9887167. **Egypt:** Anasia Egypt for Trading S. A. E., P.O.Box 2443, 110 Mostafa Refaat Street, Sheraton Heliopolis 11361, Cairo. Tel.: +20-2-2684159, Fax: +20-2-2684169. **Ethiopia:** Tewfik Sherif & Co. Ltd., P.O.Box 5583, Debre Zeit Road, Addis Ababa. Tel.: +251-11-651700/601, Fax: +251-11-650570. **India:** Gryphon Impex Pvt. Ltd., D-6/4, Okhla Industrial Area, Phase-I, New Delhi-110020. Tel.: +91-11-26372602-4, Fax: +91-11-26372601. **Iran:** Tehran - Service Centre of Iran, No 510, South Karger Ave, Below Pasteur Sq. Tehran. 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## WARRANTY REGISTRATION CARD

YOUR NAME/الإسم \_\_\_\_\_

YOUR ADDRESS/العنوان \_\_\_\_\_

POSTCODE/الرمز البريدي \_\_\_\_\_

DATE OF PURCHASE/تاريخ الشراء \_\_\_\_\_

DEALER'S NAME & ADDRESS/إسم وعنوان البائع \_\_\_\_\_

PRODUCT MODEL NO. EF45